

### Smoked Almond and Toffee Shortbread Cookies

Makes 36 cookies

227 grams (1 cup) unsalted butter, removed from fridge 30 minutes before baking

85 grams (¾ cup) icing sugar

315 grams (2⅔ cups) all-purpose flour

2 teaspoons coarse flaky salt (such as Maldon or fleur de sel)

75 grams (½ cup) smoked almonds, coarsely chopped

75 grams (½ cup) Skor bits

250 grams (1½ cups) coarsely chopped milk chocolate

75 grams (½ cup) smoked almonds, finely chopped

1. In a bowl of an electric mixer, fitted with a paddle attachment, mix together the butter and sugar on medium-high speed until smooth, about 2 minutes. Scrape down sides of the bowl. Add flour and salt and mix on low speed, just until dough begins to come together. Add coarsely chopped smoked almonds and Skor bits and mix for 30 seconds, just until mixed in.
2. Dump dough onto counter and gently knead together all the loose bits. Divide dough in half. Form each half into a 2-inch thick round or square log. Wrap each log tightly in waxed paper and refrigerate for about an hour. They can be wrapped in plastic and then foil and frozen for 2 months.
3. Preheat oven to 350°F. Line 2 sheets with parchment paper.
4. Cut dough into ¼ inch thick slices and place on baking sheets. They don't spread very much, so you should be able to get 18 on each 13x18 inch baking sheet. Bake until cookies are light golden brown on the edges, 15-18 minutes. Let cookies cool on baking sheet for 5 minutes, and then transfer to a wire rack to cool completely.
5. Place chopped milk chocolate in a 2-cup glass measuring cup and melt on medium power in the microwave to 90 seconds. Stir and continue microwaving in 10 second increments until totally melted.
6. Line a baking sheet with parchment paper. Dip cookies diagonally into the milk chocolate. Let excess drip off and place on parchment lined baking sheet. Scatter finely chopped smoked almonds over the wet chocolate. Chill cookies until chocolate is set. Cookies will keep in an airtight container in the fridge for 1 week, or in the freezer for 2 months.